

## Easy Chocolate Mocha Dessert: A Rich and Creamy Treat

Some desserts are so rich, creamy, and decadent that they feel like pure indulgence. This



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### INGREDIENTS

- 1 1/2 cups chocolate wafer crumbs
- 1/4 cup granulated sugar
- 1/4 cup unsalted butter, melted
- 1 cup heavy cream
- 1/2 cup granulated sugar
- 2 tablespoons unsweetened cocoa powder
- 2 tablespoons instant coffee powder
- 1/4 teaspoon salt
- 1/2 cup (1 stick) unsalted butter, softened
- 2 cups semi-sweet chocolate chips
- 1 teaspoon vanilla extract
- 2 tablespoons granulated sugar
- 1/2 teaspoon vanilla extract

### DIRECTIONS

- 1. Prepare the : Crust:** In a medium bowl, mix together the chocolate wafer crumbs and granulated sugar. Stir in the melted butter until the mixture is evenly moistened. Press the mixture firmly into the bottom of a 9-inch springform pan. Place the pan in the refrigerator while you make the filling.
- 2. Make the : Mocha Filling:** In a medium bowl, whisk together the heavy cream, sugar, cocoa powder, instant coffee powder, and salt. In a separate bowl, melt the chocolate chips in the microwave in 30-second intervals or over a double boiler.
- 3. Whisk and : Combine:** Whisk the melted chocolate into the cream mixture until it is smooth. Beat in the softened butter until the mixture is smooth and creamy. Stir in the vanilla extract.
- 4. Pour the : Filling:** Pour the mocha filling over the prepared crust in the springform pan. Smooth the top with a spatula.
- 5. Make the : Whipped Cream:** In a medium bowl, whip the heavy cream with an electric mixer until soft peaks form. Gradually add the granulated sugar and vanilla extract, whipping until stiff peaks form.
- 6. Assemble and : Chill:** Top the mocha filling with the whipped cream, spreading it evenly. Place the dessert in the refrigerator for at least 2 hours, or overnight, to allow it to set completely.
- 7. Serve:** Slice and serve the chilled dessert. You can garnish it with a sprinkle of cocoa powder or chocolate shavings.

## SWAPS & NOTES

**Crust:** You can use crushed Oreo cookies instead of chocolate wafers.

**Chocolate:** Use a high-quality semi-sweet chocolate for the best flavor.

Dark chocolate would also be delicious for a richer flavor.

**Coffee:** The instant coffee powder is key for the mocha flavor.

### TIPS FOR SUCCESS

**Soften the Butter:** Make sure your butter is completely softened for both the crust and the filling.

This ensures a smooth, creamy texture.

**Chill Time is Crucial:** Don't skip the chilling step!

It's what allows the dessert to set up beautifully.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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